



# DINNER

## ANTOJITOS PLAYEROS

- ✦ LANGOSTINO RELLENO | NF. | 32  
Colossal Tiger shrimp • crabmeat-stuffed • morita pepper butter • guajillo-butter bread.
- CROQUETAS DE SALMÓN | NF. | 14  
Four Atlantic salmon croquettes • adobo • green olives • cream cheese • morita pepper dipping sauce.
- OSTIONES ASADOS | NF. | ½ dz 18 | 1 dz 34  
Roasted Gulf oysters • macha paste butter • cotija cheese • toasted breadcrumbs.
- OSTIONES FRESCOS | NF. DF. | ½ dz 16 | 1 dz 32 ★  
Raw Gulf oysters • charred jalapeño soy-citrus sauce • tomatillo-cucumber relish.
- TOSTADA DE ATÚN | NF. DF. | 13 ★  
Yellowfin tuna tostada • macha sauce • lime pearls • morita chile aioli • avocado.
- ✦ TIRADITO DE ATÚN | NF. DF. | 19 ★  
Yellowfin tuna • charred serrano soy-citrus sauce • mango & cucumber relish • avocado • plantain chips.

AGUACHILE DE CAMARÓN | NF. DF. | 17 ★  
Verde: Lime cured shrimp • fresh serrano aguachile.  
Negro: Lime cured shrimp • charred serrano aguachile.

- ✦ CEVICHE TROPICAL | NF. DF. | 19 ★  
Wild-caught lime cured red snapper • pineapple • passion fruit • mango-piquin aguachile • cucumber • red onion • plantain chips.
- CEVICHE TATEMADO | NF. DF. | 19 ★  
Wild-caught lime cured red snapper • charred peppers sauce • cucumber • cherry tomatoes • pickled onion pearls.
- CEVICHE BORRACHO | NF. DF. | 19 ★  
Wild-caught lime cured red snapper • Mezcal-orange Piquin pepper sauce • pineapple • cucumber • citrus pearls.
- CEVICHE XALISQUILLO | NF. DF. | 19 ★  
Wild-caught lime cured red snapper • shrimp • crunchy corn • tomato cocktail • avocado • cucumber.

## ANTOJITOS DEL MERCADO

- QUESADILLAS OTOMI | 18  
Two Otomi-style handmade corn tortillas • Oaxacan cheese • huitlacoche (Mexican Truffle) • purslane • green tatemada sauce.
- XQUITES CON TUÉTANO | GF. NF. | 19  
Jalisco-style corn esquites • roasted bone marrow • morita pepper aioli • Cotija cheese.
- EMPANADAS DE SALMÓN | NF. | 14  
Three corn empanadas • Atlantic Salmon-stuffed • green olives • cream cheese • chile morita dipping sauce.
- ✦ SOPES DE PULPO | NF. DF. | 18  
Three homemade corn masa cakes • marinated octopus • veneno beans • petróleo sauce.
- ✦ TAMAL DE ELOTE | GF. NF. V. | 15  
Fresh corn tamale • corn cream, corn esquites, Cotija cheese, corn husk ash.
- PANELA ASADA AL HORNO | GF. NF. V. | 17  
Oven-baked panela cheese • dried pepper rub • handmade corn tortillas.  
Add: Chorizo +6 | Ribeye chorizo +10 | Pastor +6 | Birria +8  
Steak +8 | Shrimp +9
- ✦ TACOS AHOGADOS | NF. | 14  
Three crispy potato tacos • pork belly carnitas • roasted tomato sauce • cabbage • veneno sauce.
- ✦ AGUACHILE DE RIBEYE | DF. NF. | 24  
Grilled Angus Prime ribeye • cucumber • red onion • cilantro • avocado • serrano aguachile.

## SOPAS & GUISADOS

- POZOLE DEL MAR | 24  
A coastal pozole • shrimp • fish • mussels • hoja santa broth.
- ✦ CARNE EN SU JUGO | GF. DF. NF. | 17  
Flank steak • tomatillo stew • clay pot beans • crumbled bacon.
- SOPA DE TORTILLA | NF. DF. | 15  
Chicken broth • roasted chicken • crispy corn tortilla strips • avocado.
- SOPA DE MILPA | NF. DF. GF. | 12  
Hearty vegetable soup • squash • corn • green beans • wild mushrooms • squash blossom • purslane.

## ENSALADAS

- ENSALADA DE LA CASA | GF. DF. V. | Sm 8 • Reg 14  
Seasonal greens • mango • strawberry • cucumber • red onion • toasted pumpkin seeds • lemon dressing.
- XALISKO CAESAR | NF. | Sm 7 | Reg 13  
Romaine • parmesan cheese • croutons • homemade caesar dressing.

Add: Chicken +6 | Shrimp +9 | 6 oz Atlantic Salmon +12



# PLATOS FUERTES

SIGNATURE EXPERIENCES  
TABLESIDE • MADE TO SHARE

**TROMPO DE PULPO ENAMORADO** |NF. DF.| 95  
Grilled octopus • citrus-guajillo pepper marinated  
• Yucatán housemade salsas & tortillas.  
Flambéed tableside.

**TROMPITO AL PASTOR** |GF. DF. NF.| 59  
Al Pastor marinated pork • housemade salsas &  
corn tortillas.  
Flambéed tableside.

## DEL MAR

\***CAMARONES XALISKO** |DF. NF.| 27  
Sautéed shrimp • spicy-citrus sauce • jicama &  
mango salad • confit potato.

**PULPO MAYA** |DF. NF.| 32  
Grilled Spanish octopus • pan-seared scallop • sikil  
p'ak • charred habanero pearls • hoja santa bread.  
Sikil p'ak: Traditional Mayan pumpkin paste.

**PESCADO AL AJILLO** |GF. NF. DF.| 39  
Pan-seared red snapper filet • bell peppers • onion  
• cherry tomatoes • poblano rice.

**SALMON** |GF. NF.| 25  
Wild-caught grilled salmon • squash blossom  
creamy rice • asparagus.

**CALLO DE HACHA** |GF. NF.| 34  
Pan-seared domestic scallops • poblano creamy rice  
with asparagus & zucchini.

\***BIRRIA DE HUACHINANGO** |DF. NF.| 35  
Grandmother's style red snapper birria • dried chile  
adobo • veneno sauce • broth • Mexican rice.

**ENCHILADAS DE CAMARÓN** |NF. GF.| 24  
Shrimp-stuffed enchiladas • poblano cream sauce  
• purslane • green rice.

## PARA COMPARTIR

**SALSAS & TOTOPOS** |DF. NF. V. VG.| 9  
Three salsa sampler, heirloom corn totopos, mama  
coco sauce, green tatemada sauce, chiltomate sauce.

\***GUACAMOLE & TOTOPOS** |DF. NF. V. VG.| 14  
Guacamole • toasted pumpkin seeds • corn totopos.  
Add: Grasshoppers + 10

\***PAPAS ENCHILADAS ZAMORANAS** |GF. NF.| 8  
Baby potatoes • dried peppers & citrus adobo.

**ENSALADA DE NOPALES** |DF. NF. V. VG.| 8  
Nopal cactus • onion • cilantro • tomatoes.

\***CHILES SHISHITOS TOREADOS** |NF. DF. V. VG.| 6  
Shishito peppers & onions in charred jalapeño  
citrus - soy sauce.

**COLIFLOR AL AJILLO** |DF. GF. NF. V. VG.| 8  
Cauliflower florets in Guajillo-garlic confit.

## DE LA TIERRA

\***POLLO CON MOLE** | 24  
Tender chicken thigh • Tlaxcala-style mole contla  
• meloso rice with zucchini & asparagus.

**ARRACHERA A LA MEXICANA** |NF.| 25  
Black Angus skirt steak • roasted tomato • onion  
• poblano rajas • xcatic chile sauce • nopal • grilled panela.

**CHAMORRO DE PUERCO AL PIBIL** |GF. NF.| 28  
Yucatán-style pork shank • achiote adobo • pickled  
onion • Yucateco beans • housemade corn tortillas.

\***BIRRIA TATEMADA** |GF. NF.| 36  
Slow-braised lamb shank • dried pepper artisanal  
adobo • rice • puerco beans • veneno sauce.

\***TEXAS WAGYU STEAK** |NF.| 36  
6 oz Rosewood Ranch Bavette steak • red onions  
• asparagus • shishito peppers • cauliflower purée  
• charred jalapeño herb soy sauce.

**FILETE DE RES** |GF.| 32  
6 oz Certified Angus beef tenderloin • mole  
encacahuatado • wild mushrooms • confit potatoes  
• asparagus.

**CARNE ASADA** | 46  
12 oz Certified Angus prime ribeye • black beans  
• Pasilla mole • charred onion-cactus relish • handmade  
Oaxacan cheese dobladita.

**ENMOLADAS** | 22  
Smoked chicken enchiladas • choice of mole de  
rancho or mole prieto • sour cream • queso fresco  
• swiss chard • Mexican rice.

**ENCHILADAS BANDERA** |GF. NF.| 24  
Skirt steak-stuffed enchiladas • mozzarella cheese  
• green tomatillo sauce • mole de rancho • queso  
fresco • Mexican rice.

## ACOMPAÑAMIENTOS

\***VEGETALES ENCURTIDOS** |GF. NF.| 6  
Housemade pickled vegetables: • cauliflower • carrots  
• jalapeño peppers • onions.

\***FRIJOLES** |GF. NF.| 4  
Clay pot beans • Puerco beans • Veneno beans  
• Yucateco beans.

\***ARROZ** |GF. NF.| 4  
Mexican rice • Green rice.

NF. Nut Free DF. Dairy Free GF. Gluten Free V. Vegetarian VG. Vegan

\* New item ★ Raw / Lime-cured 🌿 Receta de la Abuela